Hauschild SpeedMixer® mixes substances of any consistency - speedily and bubble-free without blades

Hauschild SpeedMixer®" is capable of producing homogeneous, multi-material compounds such as liquids, high-viscosity pastes and powders in a matter of minutes.





Texas, Dallas, Feb 18, 2021 (Issuewire.com) - When mixing substances in labs is on the agenda, the "Hauschild SpeedMixer®", developed in Germany almost 50 years ago and constantly refined since then, is the device technicians most frequently turn to. The scenarios in which this centrifugal mixer finds use are as varied as the product worlds involved: It can mix different liquids and pastes, pastes with powders, one powder with another and various combinations of liquids and powders. Even materials with different chemical and physical properties can be mixed to form new products. Epoxy resins, lacquers, paints, silicones, oils, gels, emulsions, creams, epoxides, powders, urethanes ... the list goes on.

Fast, reproducible mixing results

As Fabio Boccola, CEO of Hauschild GmbH & Co KG explains: "In our fast-moving times, manufacturers must be constantly bringing product improvements or innovations to the markets. It's often the tiniest modifications that make all the difference: a new taste in lipstick, oil bubbles in the shower gel, glossier paint, better adhesion of glue, faster absorbing creams, etc. This development work takes place in the laboratory. The formula is altered and new elements added to test the effect on the product. The faster the result becomes available, the more effective the process. Thanks to its extremely fast mixing, our Hauschild SpeedMixer® shortens the product development, analysis and quality assurance process in the laboratory tremendously."

Our success secret: leveraging centrifugal forces

DAC technology is the key to success. DAC stands for Dual Asymmetric Centrifuge and it lends its name to the Hauschild SpeedMixer® product range. The special feature of this mixing principle is the dual rotation of the mixing vessel. The combination of centrifugal forces working on different planes enables an extremely efficient mixing process to be achieved, distinguished by a homogeneous result without the use of mixing blades. Degassing of virtually 100 percent is achieved during the mixing process. Even the smallest micro-bubbles are eliminated, dispensing with additional degassing cycles. The Hauschild SpeedMixer® featuring vacuum technology is available for complete air extraction. Programmable cycles guarantee that every batch represents an identical, reproducible mixture, thereby speeding up the development process considerably.

Mixed – not stirred

As the Hauschild SpeedMixer® mixes in disposable vessels without blades, there is absolutely no need for cleaning or the additional use of chemicals. The dimensions of the mixing vessels and mixing buckets range from a few grams up to ten kilograms and from a few milliliters to a nominal capacity of up to 16 liters – depending on the intended size of the batch.

Further information: www.hauschild-speedmixer.com



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